RUFFLETS
HOTEL | GARDENS | BRASSERIE
ST ANDREWS 1924

FULL MENU AVAILABLE
12 NOON TO 9PM

Bread and Nibbles

Mixed Olives 4

Sourdough Bread and Whipped Butter 5

Sharing Homemade Bread Platter 10

Charcuterie Board 11
To share 21

To begin

Cullen Skink 12
Homemade bread

Teriyaki Pork Belly 15
West Coast scallop, Shirazi salad, Vadouvan curry sauce

Potted Ham Hock 13
Peppered pineapple, garden micro salad

Argyll Smoked Prawns 15
Café de Paris butter, pickled cucumber gel, charred baby gem

Parsnip Rosti 11
Harissa, feta and caramelised red onion

Venison Charcuterie Board 11
Smoked venison, bresaola, salami, olives, breads
To share 21

From the kitchen garden to the brasserie

Rufflets' Organic Kitchen Garden quietly shapes the way we cook. Through the seasons, it gives the kitchen herbs, leaves, vegetables and edible flowers. Picked when they are ready, and used when they are at their best.
That closeness between garden and table is central to the Brasserie. The food is generous, seasonal and rooted in the grounds around us – not overly dressed, not overworked, but guided by what is growing, what is fresh, and what feels right for the time of year.

Home made pizza

Margherita 16

Venison Pepperoni 18

Build Your Own 18
Choose up to three toppings: haggis, ham, pineapple, mushroom, red onion

Sides

Rufflets' Garden Leaf Salad 7
Radishes, Anster cheese, white balsamic, Planeta extra virgin olive oil

Fries with truffle oil and Parmesan 7

Buttered new potatoes 7

Today's vegetable selection 7

Battered onion rings 7

Sandwiches

Traditional Club Sandwich 15
Shoestring fries

Flat Iron Steak Ciabatta 17
Fries

Warm Open Tomato Focaccia 13
Burrata, pesto

Open Sourdough 15
Scottish salmon, spring onion, gem lettuce

Fish Finger Sandwich 14
Gem lettuce, tartar sauce, focaccia
Add soup +5
Add fries +5

Please advise us of any dietary requirements or allergies.

Brasserie and 1924 Bar

Autumn menu

From the kitchen

Braised Scottish Beef Short Rib 27
Beef and horseradish bonbon, Dijon mash, Bourguignon sauce

Monkfish 25
Black pudding, butternut purée, kale, beurre noisette

Crispy Chicken Ballotine 26
Foraged mushrooms, spinach, pomme Anna, mushroom jus

Lamb Lollipop 32
Shepherd's pie, braised shoulder, heritage carrots, beets

Sole Meunière 29
Garden salad, buttered potatoes

Vegan Butternut Squash and Sage Ravioli 21

The classics

North Sea Haddock 21
Chips, mushy peas

Scotch Beef Short Rib and Bitter Pie 21
Mash, tenderstem, peas, real gravy

Beef Burger 20
Gem lettuce, tomato, relish, fries
Add smoked cheddar +2
Add crispy streaky bacon +2

Pea, Corn and Bean Burger 18
Vegan cheese, fries

Classic Caesar Salad 12
Add chicken or monkfish +5

Rib Eye Steak 32
Tomato, mushroom, chips, peppercorn sauce

Malaysian King Prawn Curry 26
Rice, flatbread

Puddings and cheese

Loch Lomond Malt Whisky and Roasted Chestnut Cream Cake 13

Deconstructed Leven Raspberry and Drambuie Cranachan 11

Highland Orchard Apple and Sea Buckthorn Tarte Tatin 12

Fife Victoria Plum, Almond and Meadowsweet Delice 10

Perthshire Blackberry, Scottish Heather Honey and Goat's Milk Parfait 11

Scottish Highland Cheese and Spiced Plum Board 15

Cranachan Sticky Toffee Pudding 11

Perthshire Apple and Blackberry Oat Crumble 11

Drambuie and Dark Chocolate Warm Pot 14

Seasonal cocktails

Pumpkin Spice Espresso Martini 12
Tayport Distillery Vanilla Vodka, Pumpkin Spice,Espresso

Maple and Fig Old Fashioned 14
Fig Infused Whisky, Maple Syrup, Bitters

Blackcurrant and Rosemary Bramble 12
Gin, Tayport Distillery Blackcurrant Liqueur, Rosemary, Lemon

Orchard Spritz 12
White Rum, Elderflower, Lemon, Prosecco

A discretionary 12.5% service charge will be added to your bill.